

WOLFGANG PUCK

live love eat

USE & CARE

10-cup Digital Multi-Cooker

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BDRCRD010 Printed in China REV 1.0


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wolfgang puck
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collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press the  (POWER button) to turn the unit off, then unplug from the wall outlet. Always hold the plug, never pull the cord.
- 14 To reduce the risk of shock, cook only in removable container.
- 15 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-prong extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Before Your First Use

Carefully unpack the Multi-Cooker and remove all packaging materials. Wash all parts according to the Care & Cleaning instructions in this manual.

Warning: Do not immerse Multi-Cooker housing or power cord in water or any other liquid. Reassemble the unit after cleaning.

About Your Digital Multi-Cooker

Your Wolfgang Puck Digital Multi-Cooker is equipped with a micro computer chip that regulates the temperature for a wide variety of rice grains providing perfect results every time. In addition to cooking rice, you can steam, slow cook, and even set the Delay Timer to come home from work to a perfectly fresh pot of rice.

The Steam function allows you to set the time from 5 - 30 minutes, and will not start counting down until the water has reached boiling temperature. The Slow Cook function is programmed to simulate traditional slow cookers that have both a High and Low temperature setting. And when you are finished cooking, clean up is a breeze with the nonstick removable pot. Please read through this manual to familiarize yourself with all of the features and benefits that this Multi-Cooker offers.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

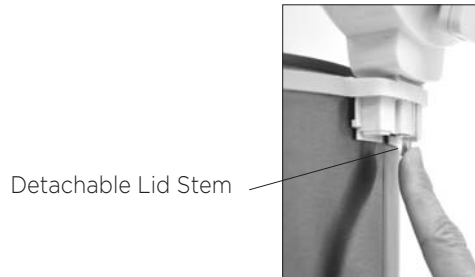
California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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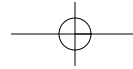
Know Your Multi-Cooker



5



6



Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

- 1** Measure the quantity of rice and water according to the Instructions on page 12.
- 2** Clean the Multi-Cooker, particularly the condensation collector after each use (see Care & Cleaning section of this manual).
- 3** Set the unit on a stable, level surface.
- 4** DO NOT expose to water, high humidity, or heat sources. DO NOT use the pot directly on an open flame.
- 5** Be sure to keep the unit out of the reach of children.
- 6** Keep holes that drain into the condensation collector clean and free of debris.
- 7** The unit becomes hot when in use. DO NOT touch the lid with your hand, and do not place your face or hand directly over the steam coming from the cooker.
- 8** Always keep the outside bottom of the pot and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction.
- 9** DO NOT tilt the Multi-Cooker on its edge or place it upside down with its power supply plug connected or with food in the pot as this may cause damage to the cooker or injury to yourself. When tilting or placing the Multi-Cooker upside down, make sure to disconnect the power supply plug.

Caution

- 11** Do not fill the unit above the MAXIMUM CUP MARKING.
- 12** The lid must be closed tightly in the latched position at all times during cooking. (i.e. The unit must not be operated with the lid opened).
- 13** DO NOT cover the lid with a cloth. The lid may deform or change color.
- 14** DO NOT damage the power cord and do not attempt to repair it if it is damaged.
- 15** Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
- 16** Ensure that the plug fits all the way into the outlet and the opposite end into the receptacle of the Multi-Cooker. Partially plugged-in cords may cause electric hazard.
- 17** DO NOT MOVE the unit while cooking.

Removing the Detachable Lid



Figure 1

- 1 To remove the Detachable Lid, first remove the Condensation Collector located under the Lid hinge by pulling it away from the Multi-Cooker Housing. See Figure 1.
- 2 Remove the Detachable Lid by pushing the Detachable Lid Stem in while lifting the lid straight up. See Figures 2 and 3.
- 3 If needed, the Steam Valve can be removed in order to rinse the steam vent. To remove, turn it counter-clockwise and lift straight up. See Figure 4.
- 4 Do not attempt to remove the Inner Lid or silicone gasket. See Figure 4. Do not place the Removable Lid in the dishwasher. Simply wash the Inner Lid with warm soapy water and rinse thoroughly.

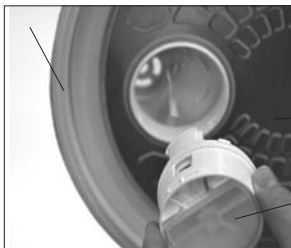


Figure 2



Figure 3

Silicone Gasket



Inner Lid

Steam Valve

Figure 4

Attaching the Detachable Lid



Figure 6



- 1 To attach the Detachable Lid, slide the Lid Stem into the Lid Stem Receptacle on the Multi-Cooker Housing. Push straight down until the Lid clicks in place. See Figure 6.
CAUTION: Ensure that your Lid Stem is locked in place by attempting to remove it by pulling straight up. A Serious burn injury can occur if you try to move your Multi-Cooker without the Lid locked into place.
- 2 Replace the Condensation Collector by pressing straight in over the Lid Stem until snaps into place. See Figure 7.




Figure 7

Using Your Digital Multi-Cooker

POWER LOSS MEMORY




Your Multi-Cooker is equipped with a memory of where it left off should power be interrupted. The Multi-Cooker will resume the cooking cycle up to 10 hours once power is restored. Ensure that after every use of your Multi-Cooker, you press the  (POWER button) until no lights are illuminated indicating that the Multi-Cooker is off, and then unplug from the wall outlet. Do not unplug your Multi-Cooker during any active mode. Always press the  (POWER button) first, and then unplug from the outlet.

Plug the detachable cord of your Multi-Cooker into the receptacle at the back of the cooker. Plug the blade end into a standard 120V AC outlet. You will hear a single beep indicating that your Multi-Cooker has power. Press the  (POWER button) and the Control Panel will initiate a self-test and cycle once through all of the functions in order of WHITE, BROWN, STEAM, KEEP WARM, DELAY, and SLOW COOK. You will then notice two dashes appear in the TIMER. Your Multi-Cooker is now in standby mode and ready for you to select the desired function.

LED Timer Display

The TIMER display is only applicable for the following functions: STEAM, SLOW COOK, and DELAY

White & Brown Rice



- 1 Only measure rice with the enclosed measuring cup. See “Helpful Hints” section for comments on rinsing rice.
 - 2 Place rice in the pot and add water to the measuring mark in the pot that coincides with the number of rice cups added. As an example, for 10 cups of uncooked rice (yields 20 cups of cooked rice), add 10 full scoops of rice to the pot. Add water to the 10 cup line on the inside of the pot. Always add the rice to the pot BEFORE adding the water to the pot. The water level marked on the inner pot is based upon having rice added already. Follow the above example for smaller quantities, i.e. 5 cups of rice added to the Pot, then water to the 5 cup line.
 - 3 Place the pot in the Multi-Cooker, Close the outer lid. The lid is properly closed when it clicks.
 - 4 Plug the cooker in, you will hear a single beep. Press the  (POWER button) once and the Multi-Cooker will beep once perform a self-test by stepping through all of the settings. The display will show two dashes.
 - 5 Press the WHITE or BROWN rice button; you will hear a short beep indicating the selected mode, the indicator will flash six times and a second beep will sound indicating that the cooking cycle has started. The COOKING indicator will stay illuminated during the cooking cycle.
 - 6 At the end of the cooking process the Multi-Cooker will beep 5 times and automatically switch to “KEEP WARM”. The TIMER display will show two dashes and the KEEP WARM indicator will illuminate. The KEEP WARM function will continue until the  (POWER button) is turned off, or the unit is unplugged.
- NOTE:** It is recommended that you do not keep your rice in KEEP WARM mode longer than 5 hours.
- 7 Open the Multi-Cooker by pressing the release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
 - 8 After each use remove and clean the condensation collector, press the  (POWER button) until no lights are illuminated, and unplug your Multi-Cooker from the outlet.

NOTES ABOUT BROWN RICE


Brown rice contains extra bran layers than white rice and requires a longer soaking / cooking time. For brown rice follow the directions for white rice with the exception that you will press the BROWN RICE button instead. The Multi-Cooker is programmed to compensate for a longer soaking/cooking cycle than white rice. No additional water is required.

Steam

NOTE: The countdown timer will not start until the water has reached the proper steaming temperature.

- 1 Pour 1 1/2 cups of water into the Inner Pot. See the Steaming Chart on Page 19 for a reference on cooking times.
- 2 Place inner pot in the Multi-Cooker housing and place the steaming basket in the pot.
- 3 Add ingredients to steaming tray and close the lid. The lid is properly closed when it clicks.
- 4 Plug the cooker in. Press the  (POWER button) once and the Multi-Cooker will cycle through all of the settings. Press the STEAM button, you will hear a short beep indicating the selected mode and the TIMER will display 10 minutes. To increase the time press the STEAM button repeatedly after the first beep and the TIMER will adjust in 1 minute increments. You can set the steaming time from 5 to 30 minutes. If you do not change the default time you will hear a second beep a few seconds later and the COOKING indicator will illuminate. Once the water reaches the proper temperature the TIMER will start counting down from set time. You cannot change the time once the COOKING indicator has illuminated. If you need to adjust the time press the  (POWER button) once followed by the STEAM button repeatedly until the desired time is selected. Ensure that there is adequate water in the pot if extending the steaming time..
- 5 At the end of the cooking process the Multi-Cooker will beep 5 times and automatically switch to "KEEP WARM". The TIMER display will show two dashes and the KEEP WARM indicator will illuminate. The KEEP WARM function will continue until the unit is unplugged. The cooking indicator does not illuminate during the KEEP WARM cycle.

NOTE: It is recommended that you remove your steamed food once the set time has elapsed otherwise the food will continue to cook.

- 6 Open the Multi-Cooker by pressing the release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
- 7 After each use remove and clean the condensation collector, press the  (POWER button) until no lights are illuminated, and unplug your Multi-Cooker from the outlet.




Slow Cook

The SLOW COOK function allows for both a HIGH and LOW temperature modes depending upon the number of hours selected. For cooking times of 2 - 6 hours your Multi-Cooker will cook on HIGH mode, and for cooking times of 7 - 10 hours your Multi-Cooker will cook on LOW mode. If you require extra time in either mode once the time has elapsed simply press the SLOW COOK button a second time and set the additional time needed.

NOTE: For additional slow cook time the above rule still applies. Additional time of 2 - 6 hours will be at the HIGH temperature setting. If you want to add additional LOW temperature cooking set the time between 7 and 10 hours and manually time the cooking process if less than 7 hours.

To Slow Cook in HIGH mode select a cooking time between 2 and 6 hours.


To Slow Cook in LOW mode select a cooking time between 7 and 10 hours

- 1 Place ingredients in the pot according to recipe instructions.
- 2 Place the pot in the Multi-Cooker.
- 3 Close the lid. The lid is properly closed when it clicks.
- 4 Plug the cooker in. Press the  (POWER button) once and the Multi-Cooker will cycle through all of the settings. Press the SLOW COOK button, you will hear a short beep indicating the selected mode and the TIMER will display 2 hours. To increase the time press the SLOW COOK button repeatedly after the first beep and the TIMER will adjust in 1 hour increments. You can set the SLOW COOK time from 2 to 10 hours. If you do not change the default time you will hear a second beep a few seconds later, the COOKING indicator will illuminate and the TIMER will start counting down from set time. You cannot change the time once the COOKING indicator has illuminated. If you need to adjust the time press the  (POWER button) once followed by the SLOW COOK button repeatedly until the desired time is selected.
- 5 At the end of the cooking process the Multi-Cooker will beep 5 times and automatically switch to "KEEP WARM". The TIMER display will show two dashes and the KEEP WARM indicator will illuminate. The KEEP WARM function will continue until the unit is unplugged
- 6 Open the Multi-Cooker by pressing the release button on the handle.
- 7 Be sure to open the lid facing away from you to avoid any hot steam.
- 8 After each use remove and clean the condensation collector, press the  (POWER button) until no lights are illuminated, and unplug your Multi-Cooker from the outlet.

Delay Timer

The DELAY Timer function only works for the WHITE Rice and BROWN Rice modes and can be set to delay cooking up to 15 hours.

- 1 Follow steps 1 - 5 of the WHITE & BROWN RICE section of this manual on page 12.
- 2 Press the desired Rice function (WHITE or BROWN)
- 3 Press the DELAY button once and the TIMER Display will show 1 indicating a 1 hour delay before the unit starts the cooking cycle. You can increase the DELAY timer in 1 hour increments by simply pressing the DELAY timer repeatedly until the desired DELAY time appears.
- 4 The DELAY timer will countdown in 1 hour increments. When the DELAY time has elapsed the COOKING indicator light will illuminate and the Rice will begin the cooking cycle.

NOTE: If you want to add time after the DELAY cycle has started press the  (POWER button) once, press the desired RICE mode and then press the DELAY button repeatedly until the desired time is displayed. Your Multi-Cooker is in DELAY mode when the selected Rice Cooker function and the DELAY indicator lights are on.

Keep Warm

Your Multi-Cooker will automatically switch to KEEP WARM mode after any of the cooking functions (WHITE, BROWN, STEAM). If you accidentally turned your Multi-Cooker off and want to manually turn on the KEEP WARM mode, press the KEEP WARM button once, you will hear a short beep, followed by a second beep a few seconds later indicating that your Multi-Cooker is in KEEP WARM mode.

When in KEEP WARM mode the KEEP WARM indicator will remain on, the TIMER display will show two dashes and the COOKING indicator light will remain off.

NOTE: Do not attempt to cook in KEEP WARM mode. The KEEP WARM mode is not intended to reheat cold food. Only use KEEP WARM mode for fully cooked, hot food.

Helpful Hints

- Using the Keep Warm function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.
- When steaming vegetables please reference the steaming chart in this manual. The charts are merely a guide, you may wish to adjust the times according to your own taste preferences. Always remove food after cooking time has elapsed or when food has reached desired doneness. Do not leave steamed food in KEEP WARM mode, as it will continue to steam and may overcook your food.

Rinsing Rice

There is a big debate concerning rinsing rice prior to cooking. Rinsing rice was necessary to remove foreign contaminant's from the rice such as twigs, dirt, polishing additives, and yes, sometimes bugs. People also rinsed their rice to remove excess starch on the rice which made for a whiter, less sticker rice. Today, rinsing rice tends to wash away nutrients added to the rice. By law, rice milled in the United States is enriched with vitamins and nutrients and rinsing removes these. The texture difference between rinsed rice vs. non-rinsed rice is subjective and comes down to a matter of personal preference.

Cooking Other Types of Rice

Your Wolfgang Puck Multi-Cooker can handle a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice, etc. There is no need to adjust water for different grains as the Multi-Cooker will automatically adjust time and temperature. You can however, adjust water to suit your own personal taste.

A Note About the Measuring Cup Provided with your Multi-Cooker

Your Multi-Cooker is able to cook a maximum of 10 cups of raw rice, which is the equivalent of 20 cups of cooked rice. A Multi-Cooker cup is equivalent to 6 ounces, or approximately 3/4 of a cup. This is why it is important to use the measuring cup that comes with your Multi-Cooker and not a standard 8-ounce cup measure.

Helpful Hints cont.

- Foods that are overly sweet or oily can cause the Multi-Cooker to switch to KEEP WARM earlier than desired. If this happens, add some liquid like water, wine, stock, milk or juice.
- Do not double recipes in the Multi-Cooker. The tightly closed lid will force excess liquid out of the steam vent if you do.

Care & Cleaning

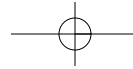
- 1 DO NOT immerse the Multi-Cooker housing or plug in water. Always unplug the Multi-Cooker and allow to completely cool before cleaning.
- 2 The following parts are TOP RACK dishwasher safe: Inner Pot, Condensation Collector, Scoop and Measuring Cup. The Steam Valve, Removable Lid, and Steaming Basket must be hand washed in warm soapy water.
- 3 Clean the Multi-Cooker Housing with a damp cloth. DO NOT use abrasive cleaners as this would scratch the surface of the Housing.

Fresh Vegetable Steaming Chart

Pour 1 cup of water into steamer; place vegetables in steamer basket.

VEGETABLE	QUANTITY	TIME
Asparagus, stems trimmed	1 pound	10 to 12 minutes
Green or Wax Beans, whole	1/2 pound	12 to 13 minutes
Broccoli, spears	3/4 pound	13 to 15 minutes
Broccoli, flowerets	3/4 pound	12 to 14 minutes
Cabbage, cut into 4 wedges	1/2 medium head (1 pound)	16 to 18 minutes
Carrots, 1-inch slices	1/2 pound	10 to 12 minutes
Carrots, 1-inch slices	1 pound stir halfway through cooking	13 to 15 minutes
Cauliflower, flowerets	1 pound (about 6 cups)	12 to 14 minutes
Corn-on-the cob, each halved	2 ears	12 to 14 minutes
Red or white potatoes, medium, quartered	1 pound	18 to 20 minutes
Red or white potatoes, medium, quartered	2 pounds medium stir halfway through cooking	27 to 30 minutes
Sweet potatoes, medium, quartered	1 pound	19 to 20 minutes
Snow peas	1/2 pound	8 to 9 minutes
Spinach, stems trimmed	1/2 pound	10 to 11 minutes
Zucchini or summer squash, sliced	1 pound	11 to 12 minutes

Main Dish and Side Dish Recipes for the 10-cup Multi-Cooker



Pad Thai

Makes 2 Servings

INGREDIENTS

1 box pad thai stir-fry rice noodles with sauce
2 cups water
1/2 cup fresh vegetables
1/2 pound medium shrimp, peeled and deveined

METHOD

- 1 Put water and sauce in Multi-Cooker Pot. Put steamer basket on top with shrimp and vegetables. Press WHITE.
- 2 After 20 minutes add noodles, vegetables, and shrimp to sauce. Stir, close lid, and let cook for 5 minutes.

Sausage and Sauerkraut

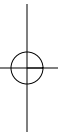
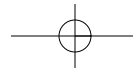
Makes 4 - 8 Servings

INGREDIENTS

2 pound bag or jar fresh sauerkraut, drained
2 pound kielbasa, smoked sausage or other sausage, cooked
2 carrots, peeled and cut into chunks
2 cups beer, chicken stock or water
8 small, red potatoes, scrubbed and quartered

METHOD

- 1 Combine all ingredients into the Multi-Cooker Pot. Press WHITE.
- 2 As soon as carrots and potatoes are tender, it is ready. If Multi-Cooker has not switched to KEEP WARM after 25 minutes, check sausages. If they boil for too long, they tend to split open. This does not change the flavor, just the appearance.



Corned Beef and Cabbage

Makes 3 - 4 Servings

INGREDIENTS

- 1 small corned beef brisket
- 1 bottle of your favorite beer, or stock if desired
- 1 cup beef or chicken stock
- 1/2 small head green cabbage, cut into small wedges
- 4 small red bliss potatoes, scrubbed

METHOD

- 1 Place brisket, beer and stock into the Multi-Cooker Pot. Close lid and press SLOW COOK and set TIMER for 10 hours.
- 2 When SLOW COOK time has elapsed, the Multi-Cooker will switch to KEEP WARM. Add cabbage and potatoes to steamer basket. (If liquid has evaporated, add 1 more cup if necessary)
- 3 Close lid and press STEAM and set TIMER for 20 minutes or until cabbage and potatoes are tender.

Split Pea and Ham Soup

Makes 6 - 8 Servings

INGREDIENTS

- 2 cups dried split peas
- 5 cups homemade chicken broth or good quality canned broth
- 2 small meaty ham hocks or 8 ounces chopped ham
- 4 strips bacon, diced
- 2 teaspoons lemon juice
- 2 ribs celery, diced
- 2 carrots, peeled and diced
- 2 small onions, peeled and diced
- salt, pepper and cayenne pepper to taste

METHOD

- 1 Combine all ingredients into the Multi-Cooker Pot. Press STEAM. and set TIMER for 30 minutes. When time has elapsed, press STEAM for an additional 15 minutes.
- 2 After unit switches to KEEP WARM, leave soup in Multi-cooker for an additional hour. Check for seasoning. The Multi-Cooker keeps the soup hot for as long as you want.

Soy Steamed Salmon Filets with Shiitake Brown Rice

Makes 4 Servings

INGREDIENTS FOR STEAMED SALMON

4 salmon filets, 3 - 4 ounces each
2 tablespoons mushroom soy sauce
4 teaspoons fresh ginger, cut into julienne strips
2 green onions, cut into julienne strips
2 big cloves garlic, cut into julienne strips

INGREDIENTS FOR RICE

1 1/3 cups brown rice, preferably organic
2 1/2 cups stock or water
2 bay leaves
4 teaspoons olive oil
1 cup dried shiitake mushrooms, rehydrated in 1 cup hot water,
squeeze to remove excess water (use this leftover liquid
in place of part of the stock called for, if desired)
4 teaspoons mushroom soy sauce
2 cloves garlic, smashed
1 teaspoon sambal oelek or chili flakes
kosher salt and pepper, to taste
2 green onions, sliced thinly

METHOD

- 1 Place salmon in steamer basket. Set on a plate to catch any dripping. Rub mushroom soy sauce over salmon. Top evenly with ginger, green onion and garlic. Set aside to marinate for 20 minutes.
- 2 Add remaining rice ingredients, except for green onion, into Multi-Cooker pot. Stir, close, and press BROWN. After 45 minutes, add basket with salmon. Cook 5 - 10 minutes or until fish is done to your liking.
- 3 When Multi-Cooker switches to KEEP WARM, fluff rice and fold in remaining green onion.

Macaroni & Cheese

Makes 2 - 3 Servings

INGREDIENTS

3 cups elbow macaroni, uncooked
3 cups water
3 cups heavy cream
1 1/2 tablespoons chicken bouillon powder
1 1/4 cup mozzarella cheese, shredded
1 1/4 cup sharp Cheddar cheese, shredded
1/2 cup Parmesan cheese, grated

METHOD

- 1 Place all ingredients except cheese in Multi-Cooker Pot.
- 2 Stir and press WHITE.
- 3 When Multi-Cooker switches to KEEP WARM, stir in cheese until thoroughly combined.
- 4 Press STEAM and set TIME for 10 minutes. This will develop the brown crust on the bottom.

Spinach Artichoke Dip

Makes 4 - 6 Servings

INGREDIENTS

1 tablespoon unsalted butter
2 teaspoons all purpose flour
1 small onion minced
2 cloves garlic minced
1 cup heavy cream
1/2 teaspoon lemon juice
1 teaspoon Worcestershire sauce
2 cups fresh chopped spinach
1 teaspoon salt
1/2 teaspoon white pepper
1 1/2 cups grated parmesan cheese
1/4 cup greek yogurt
1/2 cup shredded sharp cheddar
2 cups quartered artichoke hearts canned or frozen-drained well
Serve with warm tortilla chips on the side

METHOD

- 1 Press STEAM and set TIMER for 10 minutes.
- 2 Place the butter in the rice cooker. When it melts, stir in the flour until smooth.
- 3 Add the onion and garlic, cook for 2 minutes. Stir in the Worcestershire sauce, cream and lemon juice. Bring to a boil.
- 4 When liquid comes to a boil, stir in remaining ingredients until cheese completely melts. Press the KEEP WARM function and serve.

One Pot Pasta

Makes 3 Servings

INGREDIENTS

1 1/2 cups dry pasta (like penne, ziti)
2 cups liquid (beef or chicken stock or water)
1 cup favorite pasta sauce, bottled or homemade
1/4 cup shredded Parmesan or mozzarella cheese

METHOD

- 1 Place all ingredients into Multi-Cooker pot.
- 2 Close lid, press STEAM and set TIMER for 20 minutes.
- 3 When TIMER has elapsed, open lid and stir. Leave on KEEP WARM setting for 5 minutes. Serve hot.

One Pot Pasta Primavera

Makes 3 - 4 Servings

INGREDIENTS

- 1 1/2 cups dry pasta (ziti, penne, etc.)
- 1 1/2 cups beef, chicken, or vegetable stock
- 1 1/2 cups pasta sauce, bottled or homemade
- 1 cup fresh vegetables (zucchini, broccoli, mushrooms)
- 1/4 cup shredded mozzarella cheese, optional

METHOD

- 1 Add pasta, stock, and sauce to Multi-Cooker pot.
- 2 Press STEAM and set TIMER to 15 minutes.
- 3 After 10 minutes have elapsed, stir in vegetables and sprinkle cheese on top. Close lid.

Easy Red Beans and Rice

Makes 3 - 4 servings

INGREDIENTS

- 1 1/2 measures long-grain rice
(using rice measure included with Multi-Cooker)
- 1/2 cup canned or cooked red beans, drained
- 1 small rib celery, chopped
- 1/2 small onion, chopped
- 1 clove garlic, minced
- 1/4 cup ham, diced
- 1/4 cup smoked sausage, sliced
- 1 cup beef stock
- 1/2 teaspoon hot sauce
- 1/2 teaspoon Worcestershire sauce
- 1 whole bay leaf

METHOD

- 1 Measure and rinse rice according to instructions. Place into the Multi-Cooker pot.
- 2 Add all remaining ingredients.
- 3 Close lid and press WHITE.
- 4 Unit will switch to KEEP WARM setting in approximately 45 minutes. Serve immediately.

Green Rice

Makes 4 servings

INGREDIENTS

- 2 measures long-grain white rice
(using rice measure included with Multi-Cooker)
- 1 can (4 ounces) chopped green chilies
- 1 small green pepper, chopped
- 1 clove garlic, minced
- 1 bunch fresh cilantro, chopped
- 1 bunch flat leaf parsley, chopped
- 1 tablespoon fresh lime juice
- 1 small onion, minced
- 2 cups chicken broth, approximately

METHOD

- 1 Measure and rinse rice according to the instruction manual.
- 2 Place all ingredients, except the chicken broth, into the Multi-Cooker pot.
- 3 Fill the Multi-Cooker with chicken stock to the 2-cup mark.
- 4 Close the lid and press WHITE.
- 5 Unit will switch to KEEP WARM setting in approximately 45 minutes. Serve immediately.

SERVING IDEAS

This rice has amazing flavor and is terrific with grilled fish!

Risotto with Asparagus

Makes 4 servings

INGREDIENTS

- 2 measures arborio rice, measured and rinsed according to instructions
- 8 ounces fresh asparagus, peeled and cut into 1-inch pieces
- 1 small onion, chopped
- 2 tablespoons butter, melted
- 1/2 teaspoon salt and freshly cracked pepper
- 1 1/2 cups chicken stock
- 1/4 cup grated Parmesan cheese

METHOD

- 1 Add all ingredients, except the Parmesan cheese, to the Multi-Cooker pot. Stir to make sure all ingredients are well mixed.
- 2 Close lid and press WHITE.
- 3 Unit will switch to KEEP WARM setting in approximately 45 minutes. Serve immediately.
- 4 When the rice is finished cooking, stir in the Parmesan cheese.

Cauliflower Mashers

Makes 2 - 4 servings

INGREDIENTS

1 small head cauliflower, cut into florets
1 cup chicken broth or stock
1/2 cup milk
1/2 teaspoon lemon juice
kosher salt and fresh cracked pepper, to taste
butter or cream cheese, if desired

METHOD

- 1 Combine all ingredients into the Multi-Cooker pot.
- 2 Close lid and press STEAM, and set TIMER for 15 minutes.
- 3 Time has elapsed, test cauliflower. When fork tender, unplug machine and remove inner pot using potholders.
- 4 Drain away and reserve most of the liquid. Puree cauliflower using an immersion blender or potato masher until mostly smooth. Stir in enough reserved liquid to make the puree a desirable texture. Taste carefully and adjust seasoning.
- 5 Serve immediately or close lid and keep hot on KEEP WARM setting.

Sweet Potato Puree With Gingersnap Cookies

Makes 4 Servings

INGREDIENTS

1 1/2 pounds sweet potatoes
3 tablespoons unsalted butter
6 gingersnap cookies, crumbled
1 tablespoon brown sugar
1 cup heavy cream
kosher salt and fresh cracked pepper to taste

METHOD

- 1 Peel and cut sweet potatoes into uniform chunks. Add to Multi-Cooker pot. Add 1 cup water, close lid, and press WHITE.
- 2 When Multi-Cooker switches to KEEP WARM, check potatoes. They should be very tender. Add remaining ingredients and mash until quite smooth. Taste for seasoning.
- 3 Serve right away or keep hot in the KEEP WARM setting.

Steel Cut Oatmeal

Makes 4 - 6 servings

INGREDIENTS

- 1 1/2 cups steel-cut oats, preferably organic
- 4 cups water
- 1/2 teaspoon salt
- 1/2 teaspoon pure vanilla extract
- 4 tablespoons raisins

METHOD

- 1 Place ingredients into the Multi-Cooker pot.
- 2 Press WHITE, unit will switch to KEEP WARM when complete. .

Brown Rice & Vegetable Dinner

Makes 4 servings

INGREDIENTS

- 1 tablespoon unsalted butter
- 3/4 cup white onion, chopped
- 3/4 cup celery, chopped
- 1 cup brown rice
- 2 cups chicken stock
- 1 teaspoon poultry seasoning
- 1/4 teaspoon pepper
- 1 cup dried cranberries
- 1/2 cup pecans, toasted and chopped
- 1/4 cup parsley, chopped

METHOD

- 1 Place inner pot into Multi-Cooker.
- 2 Press WHITE.
- 3 Place butter in inner pot and melt.
- 4 Add onion and celery and cook until tender.
- 5 Add rice, chicken stock, poultry seasoning, and pepper and stir to combine, close lid.
- 6 Cook until Multi-Cooker goes to KEEP WARM.
- 7 Add cranberries and pecans and allow to rest , lid closed, for 10 minutes.
- 8 Serve topped with parsley.

Cranberry Orange Chutney

Makes 4 servings

INGREDIENTS

1 bag (12 ounces) fresh or frozen cranberries
1 cup apple cider vinegar
1 1/2 cups granulated sugar
1 teaspoon dry mustard
1 teaspoon kosher salt
1 large onion, diced
4 cloves garlic, minced
1 tablespoon fresh ginger, minced
1/2 seeded jalapeno, minced
Zest and juice of 1 orange

METHOD

- 1 Combine ingredients in Multi-Cooker pot.
- 2 Close lid and press STEAM and set TIMER to 20 minutes.
- 3 When cranberries are tender, taste and correct seasoning as desired.
- 4 Remove to glass or plastic storage containers.
- 5 Cool and store, refrigerated, up to 3 weeks or freeze for up to 6 months.

Ham & Beans

Makes 6 servings

INGREDIENTS

1 pound Navy beans
1 small yellow onion, diced
1 small bay leaf
1/4 teaspoon dried thyme
8 ounces diced ham, or more, to taste
1 large tomato, diced
8 cups vegetable stock or water
Kosher salt and fresh pepper, to taste

METHOD

- 1 Combine all ingredients in Multi-Cooker.
- 2 Press BROWN button.
- 3 Cook for 1 1/2 hours or until beans are tender adding a bit more water, if needed.
- 4 Taste for seasoning and serve hot in bowls.

Louisiana Style Red Bean Soup

Makes 4 servings

INGREDIENTS

1 pound andouille sausage, cut into 1/4 - inch slices
1/2 cup green bell pepper, chopped
1/2 cup white onion, chopped
2 cloves garlic, peeled and minced
15 ounce can red kidney beans, drained and rinsed
14 ounce can diced tomatoes
11 ounce can whole kernel corn
4 cups beef broth

METHOD

- 1 Place the inner pot in the Multi-Cooker.
- 2 Put sausage in the inner pot.
- 3 Press WHITE button and sauté for 5 - 7 minutes.
- 4 Add bell pepper, onions, and garlic and sauté until tender.
- 5 Add the remaining ingredients.
- 6 Close lid and cook for 25 - 30 minutes.

Old Fashioned Creamy Breakfast Porridge

Makes 4 servings

INGREDIENTS

1 cup rice farina or fine cornmeal
2 cups water
1 cup whole milk
1/4 cup half and half
Kosher salt, to taste
2 tablespoons brown sugar
Milk, brown sugar and raisins or berries, for serving

METHOD

- 1 In Multi-Cooker pot combine the farina, water, milk, half and half, salt and sugar.
- 2 Close lid, press STEAM and set TIMER to 10 minutes.
- 3 Stir occasionally during cooking to prevent a thick layer from forming on bottom.
- 4 Serve with milk, brown sugar and raisins or fresh berries.

Savory Cod Filets with Cracked Wheat and Broccoli

Makes 4 servings

INGREDIENTS

- 1 1/2 cups cracked bulgur wheat
- 2 2/3 cups chicken or vegetable broth
- 3 cloves garlic, chopped
- 1/4 cup fresh parsley, chopped
- 3 tablespoons fresh lemon juice
- Kosher salt and fresh pepper, to taste
- 2 cups raw broccoli chopped small
- 4 small cod filets

METHOD

- 1 In Multi-Cooker pot combine the wheat, broth, garlic and salt and pepper.
- 2 Close lid, press STEAM and set TIMER for 10 minutes.
- 3 When 5 minutes of steaming remain place cod filets in steamer basket.
- 4 Season fish with salt and pepper and place on top of wheat and close lid.
- 5 When machine beeps, remove cod.
- 6 Stir parsley, lemon and broccoli into wheat, taste for seasoning; close lid.
- 7 Allow to stand for 3 - 4 minutes or until broccoli is just crunchy-tender.
- 8 Serve cracked wheat and broccoli with fish immediately.

Southwestern Chicken & Rice

Makes 4 - 6 servings

INGREDIENTS

- 2 cups basmati rice
- 24 ounces green salsa
- 1 can yellow corn, drained
- 1/2 medium red bell pepper, chopped
- 2 cup cooked chicken, chopped
- 2 1/2 cups chicken broth
- 1 cup mozzarella cheese
- 1/2 cup cilantro

METHOD

- 1 Place all ingredients in the inner pot except cheese and cilantro and gently stir.
- 2 Place inner pot in Multi-Cooker.
- 3 Press WHITE button.
- 4 When Multi-Cooker goes to KEEP WARM, open and stir to combine.
- 5 Close lid for an additional 10 minutes before serving.
- 6 Top each serving with mozzarella cheese and cilantro.

Steamed Tilapia with Peach Salsa

Makes 4 servings

INGREDIENTS

2 cups water
4 six-ounce tilapia fillets
1 tablespoon olive oil
1 tablespoon garlic, peeled and minced
2 cups fresh peaches, peeled and diced
1/2 cup red onion, peeled and diced
1/4 cup orange bell pepper, diced
2 tablespoons jalapeno pepper, diced
1 1/2 tablespoon cilantro, chopped
Salt and pepper to taste

METHOD

- 1 Place the inner pot in the Multi-Cooker.
- 2 Put the water into the inner pot.
- 3 Place tilapia in the steamer basket.
- 4 Drizzle olive oil over tilapia and top with garlic.
- 5 Place steamer basket in the inner pot and close lid.
- 6 Press STEAM and set TIMER for 15 minutes or until tilapia is done.
- 7 In a bowl combine the peaches, onion, bell pepper, and cilantro.
- 8 Spoon over tilapia and serve.

Vegetarian Butternut Squash Bowls

Makes 4 - 6 servings

INGREDIENTS

2 tablespoons coconut oil
1 large butternut squash
1 tablespoon fresh ginger, minced
2 cloves garlic, minced
1/2 teaspoon dried sage
1/2 teaspoon honey or agave syrup
3 cups vegetable broth
1 teaspoon malt vinegar
Fresh sage leaves, for serving
Parmesan cheese, for serving

METHOD

- 1 In Multi-Cooker pot combine the coconut oil, ginger, garlic, and sage.
- 2 Press WHITE button and sauté for 10 minutes.
- 3 Add squash, honey and broth, vinegar and cook until very tender.
- 4 Remove and serve in bowls topped with fresh sage leaves and Parmesan cheese.

Braised Pork and Apples

Makes 6 servings

INGREDIENTS

3 pounds pork shoulder, cut into 4-inch chunks
3 Granny Smith apples cut into wedges
2 tablespoons chicken bouillon powder
1/2 teaspoon dried sage
1 large yellow onion, sliced
2 large carrots, chopped
4 cloves of garlic, left whole
1/4 cup light brown sugar, packed
3 cups apple cider or juice
1 tablespoon apple cider vinegar
4 tablespoons unsalted butter
Kosher salt and fresh cracked pepper, to taste

METHOD

- 1 Add pork, apples, bouillon, sage, onions, garlic, sugar, juice, vinegar and butter to pot.
- 2 Season with salt and pepper and close lid
- 3 Press the SLOW COOK button.
- 4 Cook 5 - 6 hours, or when meat is very tender.
- 5 Use potholders to tip broth, meat and vegetables into a colander set over a large bowl.
- 6 Skim fat from surface using a ladle.
- 7 Return meat, vegetables and apple to broth
- 8 Check for seasoning and serve

Sausage Strata

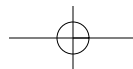
Makes 6 servings

INGREDIENTS

Non-stick cooking spray
4 cups diced French bread, without crusts, about 12 slices
1 pounds kielbasa, cut into 1/2-inch slices, then quartered
1/2 cup red pepper, diced
1/2 cup diced onion
1 cup shredded sharp cheddar cheese
4 large eggs, beaten
1 teaspoon salt
1 teaspoon pepper
1 1/2 cups milk or half-and-half

METHOD

- 1 Spray Multi-Cooker Inner pot with nonstick spray.
- 2 Mix all ingredients in a large bowl and let soak for 10 minutes.
- 3 Add all the ingredients into Multi-Cooker pot.
- 4 Close the lid, press SLOW COOK, set TIMER for 4 hours.



Turkey-Cheese Strata

Makes 6 - 8 servings

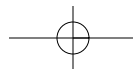
INGREDIENTS

Non-stick cooking spray
8 slices whole-grain bread, cubed, about 8 cups
1 cup reduced-fat Cheese (mozzarella or cheddar), shredded
1 pound bulk turkey breakfast sausage, crumbled and cooked
1/2 cup diced onion
2 cups egg substitute, such as Egg Beaters
1 1/2 cups low-fat milk
1 teaspoon salt
1/2 teaspoon dry mustard
1/2 cup grated Parmesan cheese (optional)

METHOD

- 1 Spray Multi-Cooker Inner pot with nonstick spray.
- 2 Mix all ingredients, except Parmesan cheese, in a large bowl. Let soak for 15 minutes.
- 3 Pour ingredients into Multi-Cooker Inner pot. Top with Parmesan cheese. Close the lid.
- 4 Press the SLOW COOKER and set TIMER for 8 hours. Wake up to a delicious breakfast casserole!

Dessert Recipes



Apple Crumble Bake

Makes 8 Servings

INGREDIENTS

Non-stick cooking spray
8 to 10 medium Granny Smith apples, peeled, cored, sliced
1 lemon, juice and zest
1/2 cup dried cranberries (optional)
1 1/2 cups sugar
1 teaspoon apple pie baking spice
1/2 cup (1 stick) melted butter
Topping:
2 cups buttermilk baking mix, such as Bisquick
1/2 cup milk
3 tablespoons melted butter
2 tablespoons brown sugar
1 cup granola

METHOD

- 1 Spray Multi-Cooker Inner pot with nonstick spray.
- 2 Place apples in a bowl; cover with lemon juice. Add cranberries, sugar, baking spice and 1/2 cup butter; toss well. Pour into Multi-Cooker.
- 3 Combine remaining ingredients except granola until a dough forms. Do not over mix. Drop batter by the tablespoon over apples. Top with granola.
- 4 Close the lid, press the SLOW COOK button and set TIMER for 8 hours.

Note: You'll enjoy the aroma of this mixture as it cooks.

Steamed Chocolate Cup Custard

Makes 2 Servings

INGREDIENTS

1 cup whole milk
1/2 cup half and half
2/3 cup chocolate chips, excellent quality
4 tablespoons packed dark brown sugar
2 teaspoons pure vanilla
4 egg yolks
1 pinch of kosher salt

METHOD

- 1 Microwave milk and half and half until hot. Add chocolate chips and stir until chocolate melts. Whisk in remaining ingredients. Pour chocolate mixture into a buttered ramekin.
- 2 Add 2 cups hot tap water to Multi-Cooker pot. Place steamer basket on top. Cover ramekin with plastic wrap and place in basket.
- 3 Close lid, press STEAM and set timer for 20 minutes. When time is up, check custard. It should be barely set with a very wobbly center. Use caution; it is easy to overcook this dessert.
- 4 Remove, cool and enjoy

Carrot Cake Dessert Cups

Makes 4 servings

INGREDIENTS

1 1/2 cups fresh carrot, finely grated
 1/2 cup fresh pineapple, pureed
 1/4 cup dark raisins, optional
 1/4 cup canola oil
 1 large egg
 1 cup granulated sugar
 1/2 teaspoon vanilla extract
 1/4 teaspoon kosher salt
 1/2 teaspoon ground cinnamon
 1/4 teaspoon baking soda
 1 cup all purpose flour
 1/4 cup pecans, toasted and chopped, for serving

METHOD

- 1 Place a folded double thickness of paper towels in Multi-Cooker pot and add 2 cups water.
- 2 In a mixing bowl using a hand whisk, combine the carrot, pineapple, raisins, oil, egg and sugar.
- 3 Whisk until smooth and add the vanilla, salt, cinnamon, baking soda and flour.
- 4 Whisk until combined; apply nonstick spray to 4 ramekins or tea cups that fit in Multi-Cooker.
- 5 Divide batter between cups and cover each with aluminum foil.
- 6 Close lid and press STEAM and set TIMER for 30 minutes.
- 7 Cakes are done when a pick inserted off-center comes out with just a few moist crumbs clinging to it.
- 8 Serve warm with toasted pecans on top.

Raspberry White Chocolate Bread Pudding

Makes 4 Servings

INGREDIENTS

2 1/2 cups heavy cream
 3/4 cup sugar
 4 whole eggs
 1/2 teaspoon kosher salt or 1/4 teaspoon regular salt
 1 teaspoon fresh lemon juice
 1 teaspoon pure vanilla, best quality you can find
 5 slices bakery-type egg bread cut into 2-inch cubes (challah or brioche)
 1/2 cup fresh or frozen raspberries
 1/4 cup white chocolate pieces

METHOD

- 1 To the Multi-Cooker Pot, add the cream, sugar, eggs, salt, lemon juice and vanilla. Whisk until smooth. Using an immersion blender makes this part fast and easy! You have now made the custard part. Add bread cubes to this and gently push the bread under the custard with a large spoon or your clean hands. This will help the bread soak up the custard.
- 2 Press WHITE. When Multi-Cooker switches to KEEP WARM, open the lid and gently stir the bread pudding. It will be set around the sides and bottom but the center will still be liquid. Close and press WHITE. Repeat if necessary.
- 3 Open lid and scatter the raspberries and chocolate pieces over the bread pudding and gently stir them in. Close and leave on KEEP WARM until chocolate is melted and custard is set. Serve hot or warm with raspberry sauce and softly whipped cream.

Rice Pudding

3 - 4 Servings

INGREDIENTS

2 cups cooked rice
1 cup heavy cream
1 cup water
1/3 cup sugar
1/2 teaspoon kosher salt
1 teaspoon lemon juice
1 teaspoon excellent vanilla extract
1/4 cup dried fruit, if desired

METHOD

- 1 Stir all ingredients together in Multi-Cooker pot and press WHITE.
- 2 Stir occasionally. Multi-Cooker will switch to KEEP WARM at end of cooking cycle.
- 3 Serve with Raspberry Coulis (see recipe next page).

Raspberry Coulis

INGREDIENTS

12 ounces frozen raspberries, thawed
3/4 cup sugar

METHOD

- 1 Puree using blender, food processor, or immersion blender.

